

HEG:ap
5/20/41

SELECTED LIST OF REFERENCES

on

FROZEN AND DRIED EGGS*

Compiled by

T. L. Swenson, 1935.

Revised by Harry E. Goresline, Agricultural Chemical Research Division, Bureau of Agricultural Chemistry and Engineering, U. S. Dept. of Agriculture, Washington, D.C.

Osborne, T. B. and G. F. Campbell.

1900. Proteins of Egg Yolk and Egg White. Jour. Amer. Chem. Soc., vol. 22, pp. 413-422.

Slocum, Hob. I.

1909. Marketing Eggs through the Creamery. U. S. D. A., Bur. Animal Ind., 26th Ann. Rep.

Hastings, M. M.

1909. Egg Trade of the United States. U. S. D. A., Bur. Animal Ind., Circ. 140.

Pennington, M. E. and H. C. Pierce.

1910. Effect of Present Methods of Handling Eggs on the Industry and on the Products. U. S. D. A., Yrbk. Sept. 552.

Berger, R.

1911. Preservation of Eggs. Jour. Ind. Eng. Chem., vol. 3, p. 493.

Stiles, George W. and C. Bates.

1912. Bacteriological Study of Shell, Frozen, and Desiccated Eggs. U. S. D. A., Chem. Bull. 158.

Pennington, M. E.

1912. Practical Suggestions for Preparation of Frozen and Dried Eggs. U. S. D. A., Chem. Circ. 98.

Bryce, P. H.

1912. Physics of Refrigeration. Amer. Jour. Pub. Health, vol. 2, p. 829.

DeKeghel.

1913. Industrial Preservation of Eggs. Rev. Chim. Ind., vol. 24, pp. 12-18, Abst., Chem. Abst., vol. 7, p. 3170.

*These references may be consulted in comprehensive public and technical libraries, or at your State Agricultural Experiment Station.

- Pennington, M. E., et al.
1915. A Study of the Preparation of Frozen and Dried Eggs in the Producing Section. U. S. D. A., Dept. Bull. 224.
- Jenkins, M. K. and M. E. Pennington.
1918. The Installation and Equipment of an Egg-Breaking Plant. U. S. D. A., Dept. Bull. 663.
- Jenkins, M. K. and C. A. Bengtson.
1918. Efficiency of Commercial Egg Candling. U. S. D. A., Dept. Bull. 702.
- Anonymous.
1919. Krause Method of Drying Eggs. Jour. Ind. Eng. Chem., vol. 11, p. 366.
- Redfield, H. W.
1920. Examination of Frozen Egg Products and Interpretation of Results. U. S. D. A., Dept. Bull. 846.
- Jones, H. and R. Dubois.
1920. Preservation of Eggs, Including a Bibliography. Jour. Ind. Eng. Chem., vol. 12, pp. 751-7.
- Anonymous.
1920. How to Break Eggs for Freezing. U. S. D. A., Dept. Circ. 74.
- Hertwig, Raymond.
1922. Determination of Fat in Alimentary Paste, Flour and Dried Egg. Jour. Assoc. Off. Agr. Chem., vol. 6, p. 508.
- Thom, Chas. and A. C. Hunter.
1924. Hygienic Fundamentals of Food Handling. Publ., Williams and Wilkins Co., Baltimore, Maryland (pp. 114-116).
- Palmer, J. C.
1925. Report on Methods for the Analysis of Dried Eggs. Jour. Assoc. Off. Agr. Chem., vol. 8, p. 615.
- DeBord, G. G.
1925. Effect of Dehydration upon the Bacterial Flora of Eggs. Jour. Agr. Res., vol. 31, p. 155.
- Palmer, J. C.
1926. Report on Methods for the Determination of Total Solids in Liquid Eggs and Powdered Dried Eggs. Jour. Assoc. Off. Agr. Chem., vol. 9, p. 354.

- Boas, M. A.
1927. Research Work on the Dietetic Effect of Dried Eggs. Brit. Food Jour., vol. 29, p. 102.
- Verge, J. and E. Grasset.
1928. Bacteriological Study of Frozen Eggs and Their Sanitary Control. Vet. School Alfort. Rev. Hyg. Med. Prevent., vol. 5, p. 748-768.
- Anonymous.
1928. Court Decides "Spray" Egg Yolk is Dutiable as Dried Egg Yolk. Spice Mill, vol. 51, p. 1030.
- Mueller, Wm. and F. C. Button.
1929. The Use of Dehydrated Egg Products in the Manufacture of Ice Cream. Jour. Dairy Science, vol. 12, p. 320.
- Wulfert, M. A.
1929. Foreign Trade of the United States in Poultry Products. Commerce Reports, no. 10, pp. 619-621.
- Domeratsky, L.
1929. Declared Exports from China to the United States. Commerce Reports, no. 25, p. 798.
- Heitz, Thomas W.
1929. The Cold Storage of Eggs and Poultry. U. S. D. A., Circ. 73.
- Greenlee, A. D.
1930. Our Frozen Egg Industry. Amer. Creamery and Poultry Prod. Rev., vol. 70, p. 629.
- Robinson, A. D.
1930. Egg Freezing and Drying in China. Ice and Refrig., vol. 79, p. 515.
- Urbain, O. M. and J. N. Miller.
1930. Relative Merits of Sucrose, Dextrose, and Levulose as used in the Preservation of Eggs by Freezing. Ind. Eng. Chem., vol. 22, pp. 355-356.
- Conner, L. G.
1930. Frozen and Dried Egg Products. Food Ind., vol. 2, pp. 52-56; Chem. Abst., vol. 24, p. 1679.
- Fixsen, and M. A. Boas.
1931. Effect of Desiccation Upon Nutritive Properties of Egg White. II. Biochem. Jour., vol. 25, pp. 596-605.
- Price, W. V.
1932. Effect of Freezing Egg Yolks with Sugar. Amer. Creamery and Poultry Prod. Rev., vol. 74, p. 214.

Blomberg, C. G.

1932. How Eggs are Dried. Food Ind., vol. 4, pp. 100-102.

Calvery, H. O.

1932. Studies on Crystallized Egg Albumin. Jour. Biol. Chem., vol. 94, pp. 613-634.

Pond, H. C.

1932. Dried Eggs. Prospects for American Production. U. S. Egg and Poultry Mag., vol. 38, no. 3, p. 62.

Anonymous.

1932. Defrosting Eggs. Ice and Refrig., vol. 82, p. 295.

Anonymous.

1932. Canning 25,000,000 Eggs. Mfrs. Rec., vol. 101, no. 12, p. 18 (March 24).

Martin, W. H.

1932. Preparation and Use of Frozen Egg Yolk in Ice Cream. Ice Cream Trade Jour., vol. 28, no. 5, pp. 35-36.

Anonymous.

1932. Frozen Eggs - A Popular Food Ingredient. U. S. Egg and Poultry Mag., vol. 38, no. 10, p. 38.

Anonymous.

1932. Preparation of Frozen and Dried Eggs. Food Mfg., vol. 7, no. 5, p. 150.

Snyder, C. G.

1932. From Pancakes to Pigments with Dried Eggs. U. S. Egg and Poultry Mag., vol. 38, no. 11, pp. 20-23.

Epstein, A. K.

1933. Reviving a lost art. Egg drying has come back to America. Food Ind., vol. 5, pp. 308-309.

Oliver, C. P.

1933. Necessary Essentials in Production of a Pack of High Class Frozen Eggs. U. S. Egg and Poultry Mag., vol. 39, no. 5, p. 34.

Oliver, C. P.

1933. Producing a High Class Pack of Frozen Eggs. Amer. Creamery and Poultry Prod. Rev., vol. 75, p. 468.

Cole, R. J.

1933. Egg Albumen. Food Mfg., vol. 8, pp. 401-403.

- Ovson, L. D.
1933. Conserving the "Goodness" of Eggs...by Sharp Freezing. Food Ind., vol. 5, pp. 502-4, 508.
- Godston, J.
1934. Keeping the "Core" out of Canned Egg Yolks. Food Ind., vol. 6, pp. 201-203.
- Anonymous.
1934. Why Egg-Breaking is not yet Automatic. Food Ind., vol. 6, p. 207.
- Anonymous.
1934. Freezing of Eggs. Ice and Refrig., vol. 87, p. 242.
- Straub, J. and C. M. Donck.
1934. The Mineral Constituents and the Freezing Points of White and Yolk of Eggs. Chem. Weekblad, vol. 31, pp. 461-465. Rev. - C. A., vol. 29, p. 1443, March 10, 1935.
- Swenson, T. L. and L. H. James.
1935. A Comparison Between Eggs Frozen at Zero Fahrenheit and Eggs Frozen at -109°F . U. S. Egg and Poultry Mag., vol. 41, no. 3, pp. 16-19.
- Swenson, T. L. and L. H. James.
1935. Quick Freeze Carbonation Method for Egg Preservation. Food Mfg., vol. 10, no. 9, p. 327.
- Swenson, T. L. and L. H. James.
1935. Delayed Slow Freezing as Compared with Quick Freezing of Eggs. Ice and Refrig., vol. 88, pp. 405-406.
- Balls, A. K. and T. L. Swenson.
1936. Thinning Egg White. U. S. Patent No. 2,054,213. Sept. 15.
- Balls, A. K. and T. L. Swenson.
1936. Process for the Alteration of Egg White. U. S. Patent No. 2,062,387. Dec. 1, 1936. To the free use of the public.
- Morrison, C. B.
1936. Frozen Egg Industry in China. Ice and Refrig., vol. 87, p. 242.
- Anonymous.
1936. Breaking and Smelling Five Million Eggs a Day. Scientific American, vol. 155, pp. 160-161.
- Niles, K. B.
1937. Egg Whites on Parade. U. S. Egg & Poultry Mag., vol. 43, p. 337-40.
- Termohlen, W. D.
1937. Frozen Eggs in the U. S. in 1935. American Creamery, vol. 84, p. 20-2.

Anonymous.

1937. American Dried Eggs; New Process Makes U. S. Albumen Drying Possible. U. S. Egg & Poultry Mag., vol. 43, p. 353-6.

Anonymous.

1937. Perfect New Egg Drying Process. American Creamery, vol. 84, p. 16-17 +

McNall, F. J.

1938. Report on Water-Soluble Nitrogen and Crude Albumin Nitrogen in Dried Eggs. Journal of the Association of Official Agricultural Chemists, vcl. 21, p. 182-4.

Oderkirk, A. D. and F. E. Ferguson.

1938. Frozen Birds and Broken Eggs. Country Gentleman, vol. 108, p. 16 +

Radabaugh, J. H.

1938. Production of Frozen Eggs; Survey of U. S. Total 1937 Pack Presented in Government Bulletin Comparisons with That of 1935. U. S. Egg & Poultry Magazine, vol. 44, p. 666-71.

Termohlen, W. D., and others.

1938. Egg-Drying Industry in the United States. U. S. Department of Agriculture. 80 p.

Brownlee, D. S. and L. H. James.

1939. Bacterial Contamination of Frozen Whole Eggs and An Improved Method of Defrosting. World Poultry Congress. Proceedings, 1939, p. 488-92.

Gray, P. P. and I. Stone.

1939. New Method of Preventing Rancidity; Ascorbic Acid (Vitamin C) and Related Compounds as Anti-Oxidants. Food Industry, vol. 11, p. 626-8.

Radabaugh, J. H.

1939. Economic Aspects of the Frozen-Egg Industry in the United States. World Poultry Congress. Proceedings, 1939, p. 364-7.

Schneiter, R.

1939. Report on Microbiological Methods for Examination of Frozen Egg Products. Journal of the Association of Official Agricultural Chemists, vol. 22, p. 625-8.

Anonymous.

1939. Creates Popular Products from Unwanted Surplus; Washington Cooperative Egg & Poultry Association, Seattle. Food Industry, vol. 11, p. 378-9.

Conquest, V. and C. D. Wilbur.

1940. Spray Powdered Egg Yolk for Ice Cream. Ice Cream Review, vol. 24, p. 60 +

Anonymous.

1940. 1938-1939 Production and Utilization of Liquid Eggs. U. S. Egg & Poultry Magazine, vol. 46, p. 608-11.

Sherman, H. C.

1940. Food Products. 4th Edition. The Macmillan Co., New York.

LeClerc, J. A., and L. H. Bailey.

1940. Fresh, Frozen and Dried Eggs and Egg Products (Their Uses in Baking and for Other Purposes). Cereal Chemistry, Vol. XVII, No. 3, May, 1940.

Anonymous.

1941. Eggs and Egg Products. Circular No. 583, U. S. Department of Agriculture.

